

CLAIM AMENDMENTS

1 - 31. (canceled)

1 32. (currently amended) A method ~~[[for]]~~ of cooking a
2 food ~~product~~ with a fryer equipped with an oil container, ~~[[and]]~~ a
3 rotatable cooking basket therein, and a body of oil in the
4 container, the method comprising the steps of
5 heating the body of oil,
6 heating air with a heating means,
7 positioning the basket with the food product therein at
8 least partially above the body of oil and forcedly circulating the
9 heated air through said basket, ~~[[and]]~~
10 positioning the basket with respect to said container so
11 as to keep said food ~~product~~ at least partially exposed to said
12 heated air for at least a period of the cooking cycle for at least
13 partial cooking of said food ~~product~~ by said heated air, and
14 at least partially immersing the basket and the food
15 therein in the heated oil in the body of oil.

33. (canceled)

1 34. (previously presented) The method according to claim
2 32, further comprising the step of
3 completely extracting the food product from the oil for
4 an initial or end cooking step of said food product by said heated
5 air.

1 35. (previously presented) The method according to claim
2 32, further comprising the step of
3 controlling a heating effect on said oil carried out by
4 said heating means of said heated air by adjusting a distance
5 between said container and said heating means.

1 36. (previously presented) The method according to claim
2 32, further comprising the step of
3 adjusting the position of said basket in said container
4 or the power delivered by said heating means according to a type of
5 cooking.

37. (cancelled)

1 38. (new) A method of cooling a foodstuff with a fryer
2 having an oil container, a rotatable cooking basket, and a body of
3 oil in the container, the method comprising the steps of:

4 heating the body of oil to a temperature capable of
5 cooking the foodstuff;

6 at least partially immersing the basket in the body of
7 oil;

8 heating a stream of air to a temperature capable of
9 cooking the foodstuff and flowing the heated stream through the
10 basket above the body of oil; and

11 displacing the basket so as to shift the foodstuff in the
12 basket between a lower position immersed in the oil and a raised
13 position above the oil such that the foodstuff is cooked by direct
14 heat exchange with the oil when immersed in the body and by direct
15 heat exchange with the heated stream when above the body.

1 39. (new) The method defined in claim 38 wherein the
2 basket is continuously displaced so as to cyclically shift the
3 foodstuff between the lower and raised position.

1 40. (new) The method defined in claim 40 wherein the
2 basket is centered on a generally horizontal axis and is displaced
3 by being rotated about the axis.